

# CLARIDGE'S

RESTAURANT

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## FIRST COURSE

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CELERIAC VELOUTÉ  
Pickled walnut, Granny Smith (v)

BABY BEETROOT SALAD  
Tempura, lovage (vg)

SPINACH & RICOTTA  
AGNOLOTTI  
Tomato, black olive crumb (v)

HAM HOCK TERRINE  
Brioche, pickles

SEARED ORKNEY SCALLOPS  
Jerusalem artichoke, sauce Persillade

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## MAIN COURSE

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TOMATO & ARTICHOKE  
TAGLIATELLE  
Olives, black truffle (v)

WILD SEA BASS  
Cavolo nero, truffle

CONFIT AUBERGINE  
Roast garlic yoghurt, cumin (v)

DORSET LAMB LOIN  
Carrots, sauce Anchoïade

STEAK AU POIVRE  
Peppercorn sauce, black truffle

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## DESSERT

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CHOCOLATE SOUFFLÉ TART  
Cocoa nib ice cream

PINEAPPLE VACHERIN  
Coconut, coriander

ROASTED SAFFRON APPLE  
Smoked crème fraîche, cider granita

SELECTION OF BRITISH  
CHEESES  
Plum crackers, seasonal chutney

HOMEMADE SORBET &  
ICE CREAM  
Citrus, vanilla, cocoa nib, pineapple